

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



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**CX/5/80.2**

**CL 2004/41-CPL**

**TO:** Codex Contact Points  
Interested International Organizations

**FROM:** Secretary, Codex Alimentarius Commission  
Joint FAO/WHO Food Standards Programme  
FAO, 00100 Rome, Italy

**SUBJECT:** **Request for comments at Step 7 of the Procedure:**  
**Draft Standard for Instant Noodles**

**DEADLINE:** **December 20<sup>th</sup> 2004**

**COMMENTS:**

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## **I. Draft Standard for Instant Noodles.**

1. The 13<sup>th</sup> session of the Coordinating Committee for Asia(17-19 September 2002, Kualalumpur ) agreed to forward the Draft Proposed Standard for Instant Noodles at Step 5. The 26<sup>th</sup> Session of the Codex Alimentarius Commission adopted the Draft Standard for Instant Noodles at Step 5 and advanced it to Step 6 for consideration by the Committee on Cereals, Pulses and Legumes by correspondence as was agreed by the 47<sup>th</sup> session of the Executive Committee.(ALINORM 03/41, paras 127-128, Appendix VI). The United States is the host government for the Codex Committee on Cereals, Pulses and Legumes.

3. CL 2003/32-CPL Request *for Comments at Step 6 of the Procedure: Draft Standard for Instant Noodles*, was circulated by the Secretariat in August 2003. In response to the CL, comments were received from Australia, Indonesia, Iran, Japan, Malaysia, Singapore, Thailand, United States, and the EC. These comments were considered in development of the revised draft. Comments received relating to each section of the revised draft standard have been included under that section for information.

4. The 36<sup>th</sup> Codex Committee on Food Additives and Contaminants considered the proposal from Japan to include Peroxide Value(PV) in the JECFA priority list for its evaluation. However, the Committee, based on the recognition that the PV was not a safety factor, did not support this proposal. The 27<sup>th</sup> session of Codex Alimentarius Commission considered the proposal from Japan to include PV in the Draft Standard for Instant Noodles. The Commission finally agreed that the elaboration of the Draft Standard should proceed without

further delay, with the understanding that the inclusion of Peroxide Value could be decided by CCFAC in the future in the light of relevant data to be submitted by the Government of Japan to the CCFAC for consideration

Based on this decision, *Section 3.2.3 c Peroxide Value* and *Section 9.5 Determination of Peroxide Value* were deleted from the Draft Standard.

5. Additional comments are hereby requested to the Draft Standard for Instant Noodles, as revised by the U.S. Codex Secretariat. Governments and international organizations wishing to provide comments should do so in writing, preferably by email, to the above addresses **until December 20<sup>th</sup> 2004.**

## II. The list of Food Additives

1. With regard to Section 4 “Food Additives”, the Coordinating Committee for Asia agreed to refer only to the GSFA. However, it was found that the food additives for instant noodles had been proposed on a various occasions such as to CCASIA, CCFAC (for inclusion of GSFA) and CCCPL in response to CL 2003/32-CPL and some of the proposals were not clear in the technological functions and maximum levels. It was also found that several proposals included the food additives to be used for seasonings.

2. The Codex Commodity Committee, when it is developing a commodity standard, is expected to consider and agree with food additives which are technologically justified for the commodity concerned clearly specifying their technological functions, maximum levels and other necessary important decisions.

**3. Given rather complicated and vague situations of the proposals of food additives as are described in para 2 above, Secretariat would like to recommend member countries which have already submitted their proposals to CCASIA, CCFAC, CCCPL to submit once again their proposed food additives to be included in the Standard for Instant Noodles in a clearly defined format as is shown in the Table below by specifying the following points. (New proposals are welcome but this also should comply with the following points and format.)**

(1) distinction should be made between the food additives to be used for noodle and those for the seasoning.

(2) the name and INS number of the food additive, its technological function and its Maximum Level should be clearly specified.

### I. List of food additives to be used for noodles

| The Name of Additives | INS Number | Technological Functions            | Proposed Maximum Levels      | Notes or Comments |
|-----------------------|------------|------------------------------------|------------------------------|-------------------|
| 000000                | 000        | Acidity Regulator<br>(for example) | 10000 mg/kg<br>(for example) |                   |
|                       |            | Stabilizer<br>(for example)        | GMP<br>(for example)         |                   |
|                       |            |                                    |                              |                   |

### II. List of Additives to be used for seasonings

| The Name of Additives | INS Number | Technological Function             | Proposed Maximum Levels      | Notes or Comments |
|-----------------------|------------|------------------------------------|------------------------------|-------------------|
| 00000                 | 000        | Acidity Regulator<br>(for example) | 10000 mg/kg<br>(for example) |                   |
|                       |            | Stabilizer<br>(for example)        | GMP<br>(for example)         |                   |
|                       |            |                                    |                              |                   |

4. After receiving these submissions, Secretariat will make a comprehensive list of food additives and this list will be circulated in another CL with the comments received in response to CL 2003/32-CPL. A final revised list, resulting from comments made in response to the new CL, will be submitted to CCFAC for its endorsement and inclusion in the GSFA.

**5. Governments and international organizations wishing to provide comments should do so in the above mentioned format, preferably by email, to the above addresses until December 20<sup>th</sup> 2004.**

## DRAFT STANDARD FOR INSTANT NOODLE

### (Step 7 of the Codex procedure with comments by member countries)

#### General Comments:

**Australia:** Australia supports the progression of the Draft Standard for Instant Noodles at Step 6.

**Thailand:** we support the advancement of the draft standard for instant noodles to be adopted at step 8 by the Commission

#### 1. Scope

The standard shall apply to various kinds of noodles. The instant noodle may be packed with noodle seasonings, or in the form of seasoned noodle and with or without noodle garnish(s) in separate pouches, or sprayed on noodle and ready for consumption after rehydration process. This standard does not apply to pasta.

**Thailand:** As the nature and characteristics of pasta are much different from instant noodle, we would prefer exclusion of pasta from this standard. We, therefore suggest that the square bracket be removed from the last sentence.

#### 2. Description

Instant Noodle is a product prepared from wheat flour and/or rice flour and/or other flours and/or starches as the main ingredient, with or without the addition of other ingredients. It may be treated by alkaline agents. It is characterized by the use of pregelatinization process and dehydration either by frying or by other methods. The product should be presented as one of the following styles:

- 2.1 Fried noodles, or
- 2.2 Non-fried noodles

#### 3. Essential Composition and Quality Factors

##### 3.1. Composition

###### 3.1.1 Essential Ingredients

- a) Wheat Flour and/or Rice Flour and/or other flours and/or starches.
- b) Water.

**Iran:** Vegetable oils should be added and the quality of oil should comply the frying oils.

###### 3.1.2. Optional Ingredients

The optional ingredients shall be ingredient(s) which are commonly used.

##### 3.2. Quality Criteria

###### 3.2.1. Organoleptic

Shall be acceptable in terms of appearance, texture, aroma, taste and color.

**Iran:** a) appearance: free from foreign matter and black spots.  
b) colour: milky white to yellow

### 3.2.2. Foreign Matter

The product shall be free from foreign matter.

### 3.2.3. Analytical Requirement for Noodle Block (Noodle Excluding Seasonings)

#### a) Moisture Content

Maximum of 10 % for fried noodles

Maximum of 14.0% for non-fried noodles

#### b) Acid value : maximum of 2.0 mg KOH/g oil (applicable only to fried noodles)

### **United States:** a) *Moisture Content:*

Maximum of 10.0% for fried noodles

Maximum of 12.0% for non-fried noodles

Fried instant noodles typically exit the fryer at a moisture content of 2-5% (and an oil content of about 15-20%). A maximum moisture content for fried noodles of 10%, while somewhat high, does allow the manufacturer to maximize profits by selling water at the price of noodles. Very good (expensive) packaging films might be required at a moisture content of 10%.

Non-fried noodles typically exit the drying chamber at a moisture content of 8-12% (and an oil content of 2-3%). Given the humid ambient conditions of many noodle consuming nations, non-fried noodles at higher moisture levels would certainly be at the threshold of bacterial growth. A maximum moisture content of 12% would improve shelf stability of the non-fried noodles.

## **4. Food Additives**

The use of food additive(s) as well as food additive(s) carry-over shall comply with the maximum level permitted by the General Standard for Food Additives (GSFA), CODEX STAN 192-1995 (Rev 2-1999).

## **5. Contaminants**

The products covered by this Standard shall comply with the maximum limits established by the Codex Committee on Additives and Contaminants.

## **6. Containers or Packaging Condition**

Instant noodles shall be packaged in containers which will safeguard the hygienic, nutritional, technological and organoleptic qualities of the product.

The containers, including the packaging materials, shall be made of substances which are safe and suitable for their intended use. They should not impart any toxic substances or undesirable odour or flavour to the product.

## **7. Food Hygiene**

**7.1.** It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principle of Food Hygiene (CAC/RCP 1-1969, rev.3-1997) and other relevant Codex texts such as codes of hygienic practice and codes of practice.

**7.2.** The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

## **8. Labeling**

The product covered by this Standard shall be labelled in accordance with the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 2-1999, Codex Alimentarius Vol 1A).

### **8.1. The Name of the Food**

The name of the food shall be “Instant Noodle(s)”, or optionally as “Fried Noodle(s) or “Non-fried Noodle(s) in accordance to Subsections 2.1 and 2.2. Other names may be used if allowed by national legislation.

### **8.2. Labelling for “Halal”**

Claim on “Halal” Instant Noodles shall follow the appropriate section of the Codex General Guidelines for Use of The Term “HALAL” (CAC/GL 24-1997)

### **Iran:**

In addition to the Codex general standard for the Labelling of Prepackaged Foods (Codex Standard 1-1985, Rev.1-1999, Codex Alimentarius Vol 1A). We suggest that date of manufacture should be mentioned.

## **9. Methods of Analysis and Sampling**

### **9.1. Sampling**

Sampling shall follow the “FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods” (AQL-6.5) (Ref No. CAC/RM 42-1969)

### **9.2. Determination of Moisture**

Use Codex accepted method

### **9.3 Extraction of oil from instant noodles**

Use Codex accepted method

### **9.4. Determination of Acid Value**

Use Codex accepted method

**Malaysia:** Paragraph 9.2., 9.3., 9.4.

In view that methods of analysis and sampling is under the purview of Codex Committee on Methods of Analysis and Sampling (CCMAS), Malaysia proposes paragraphs 9.2., 9.3., and 9.4 be considered by CCMAS.